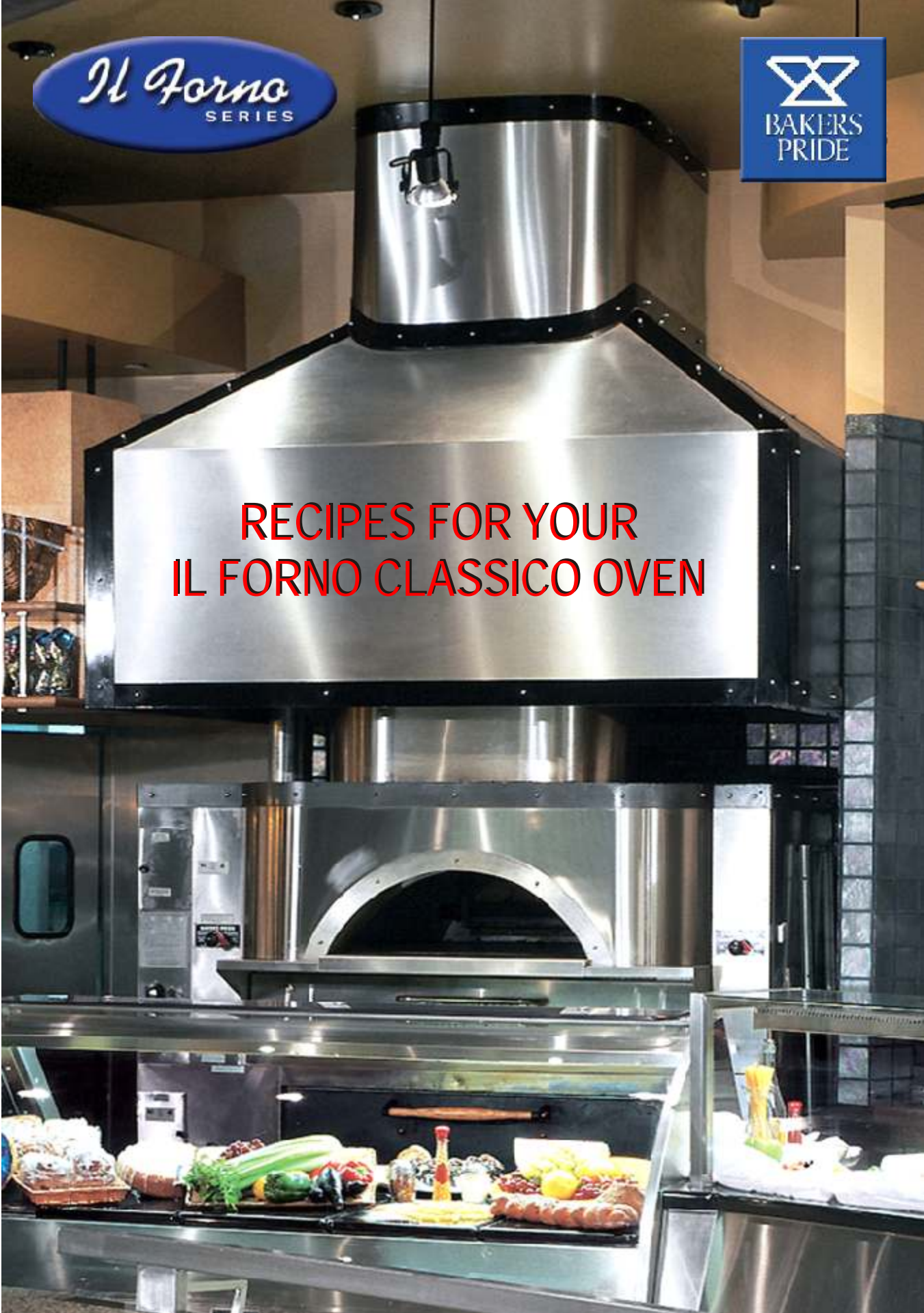




**RECIPES FOR YOUR
IL FORNO CLASSICO OVEN**



Whole Chicken & Roasted Fingerling Potatoes & Garlic

Chicken

Ingredients: 3-4 lb Chicken Fryer
Kosher Salt/Black Pepper

Directions: Season with kosher salt & black pepper. Place in an open roasting pan for 25-30 minutes at 500-550°F rotating through hot spots in the IL Forno until all juices run clear.



Potatoes & Garlic

Ingredients: 1 cup Fingerling Potatoes
½ cup Garlic Cloves
Kosher Salt/Black Pepper
1 tsp Extra Virgin Olive Oil

Directions: Preheat a medium skillet in oven. Add 1 cup fingerling potatoes and ½ cup garlic cloves with 1 tsp extra virgin olive oil. Season with kosher salt & black pepper. Bake in IL Forno for 25 minutes at 500°F.

Artichoke & Blue Crab Dip, Tandoori Naan (flat bread)

Artichoke & Blue Crab Dip, Tandoori Naan

Ingredients: 6 oz Fresh Lump Crabmeat
½ tsp Sour Cream
¼ tsp Fresh Oregano
1 tsp Seasoned Dry Bread Crumbs
¼ tsp Dijon Mustard
½ tsp Olive Oil
½ tsp Ground Black Pepper
2 pcs Tandoori Naan (flat bread)
6 oz can Artichoke Hearts (chopped)
6 oz pkg Frozen Chopped Spinach
½ Tbsp Fresh Parsley Leaves (chopped)
2 Tbsp Grated Parmesan Cheese



Directions: In a medium-sized mixing bowl mix the following ingredients: 6 oz fresh lump crabmeat, ½ tsp sour cream, 1 tsp seasoned dry bread crumbs, ¼ tsp Dijon mustard, ¼ tsp fresh oregano, ½ tsp ground black pepper, ½ tsp olive oil, 6oz can artichoke hearts chopped, 6oz package frozen chopped spinach, thawed and well drained, ½ Tbsp chopped fresh parsley leaves, 2 Tbsp grated Parmesan.

Preheat IL Forno to 500°F place crab & artichoke mixture in a clay pot and place in the oven for 15 minutes. With 3 minutes left place 2 pieces of Tandoori naan (flat bread) in the oven directly on the stone. Once crisp pull from oven and cut each into 4 pieces.

Seared Tuna Steak, Cucumber, Daikon & Enoki Mushroom Salad

Tuna Steak

Ingredients: (2) 7 oz Tuna Steaks
Kosher Salt/Black Pepper
1 tsp Extra Virgin Olive Oil

Directions: Preheat a medium cast iron skillet in the IL Forno at 550°F. Season (2) 7oz tuna steaks with kosher salt & black pepper. Place 1 tsp extra virgin olive oil in cast iron pan and place tuna steak in the skillet. Allow to cook for 2 minutes on each side and pull from IL Forno. Desired temperature is rare / medium rare.



Cucumber, Daikon & Enoki Mushroom Salad

Ingredients: ½ cup Cucumber (peeled, seeded & chopped)
½ cup Daikon (peeled & shaved)
2 pkgs Enoki Mushrooms
3 Tbsp Rice Wine Vinegar
Kosher Salt/Black Pepper

Directions: In a medium-sized mixing bowl add ½ cup peeled, seeded and chopped cucumber, ½ cup peeled and shaved Daikon, 2 packages Enoki mushrooms, 3 Tbsp rice wine vinegar, kosher salt & black pepper to taste.



Rack of Lamb, Three Bean Stew, Red Wine Sauce

Rack of Lamb

Ingredients: (2) 12oz pcs Domestic Lamb Rack
Kosher Salt/Black Pepper
1 tsp Extra Virgin Olive Oil

Directions: Preheat a medium cast iron skillet in the IL Forno at 550°F. Season (2) 12oz pcs of domestic lamb rack with kosher salt & black pepper. Place 1 tsp extra virgin olive oil in cast iron pan and place lamb racks in the skillet. Cook for 6 minutes and turn continuing process for 10 minutes. Desired temperature is medium. Once lamb racks have reached desired temperature allow to rest for 3 minutes.



Three Bean Stew

Ingredients: 1 cup Great Northern Beans ½ cup Garbanzo Beans ¼ cup Peruvian Gigante Beans
1 Tbsp Extra Virgin Olive Oil Kosher Salt/Black Pepper

Directions: In a medium-sized mixing bowl add 1 cup Great Northern beans, ½ cup Garbanzo beans, ¼ cup Peruvian gigante beans, 1 Tbsp extra virgin olive oil, kosher salt & black pepper to taste. Put mixture in clay pot and place in IL Forno at 500°F for 8 minutes.

Red Wine Sauce

Ingredients: ¼ cup Shallots (finely chopped) 1 cup Dry Red Wine (Pinot Noir) 2 tsp Butter
1 tsp Rosemary Leaves (minced) ½ tsp Thyme Leaves (minced) Salt/Pepper
1 tsp Chives (chopped) 1 cup Beef Broth

Directions: In the same skillet sauté shallots until tender on medium heat. Add wine, herbs, and simmer briskly on medium high stirring until the wine has boiled down to syrup. Add broth and continue to simmer until reduced to ¾ cup. Add the butter and stir. Strain the sauce, discard the solids. Taste and season with salt and pepper as needed. Serve drizzled over lamb.

Pacific Calamari, Tomatoes, Garlic, White Wine, Fresh Herbs

Calamari

Ingredients: 1 cup Calamari (shaved)
4 Tbsp Tomatoes (diced)
1 tsp Extra Virgin Olive Oil
½ bottle of Pinot Grigio
Fresh Herbs

Directions: Place 1 cup shaved calamari in pre-heated skillet with 4 Tbsp diced tomatoes, 1 tsp extra virgin olive oil, ½ bottle of Pinot Grigio, & fresh herbs. Roast in IL Forno for 5 minutes at 500-550°F.



12oz Ribeye, French Bean Casserole, Herb Butter

Ribeye

Ingredients: 2 pcs Black Angus Ribeye
Kosher Salt/Black Pepper
1 tsp Extra Virgin Olive Oil

Directions: Preheat a medium cast iron, ribbed grilling skillet in the IL Forno at 550°F. Season (2) 12oz pieces of Black Angus Ribeye with kosher salt & black pepper. Place a 1 tsp extra virgin olive oil in cast iron, ribbed pan and place ribeye in the skillet. Cook for 6 minutes and turn continuing process for 10 minutes. Desired temperature is medium. Once ribeye has reached desired temperature allow to rest for 3 minutes.



French Bean Casserole

Ingredients: ½ lb Green Beans (blanched) ½ cup Cream of Mushroom Soup ¼ cup Bread Crumbs
Kosher Salt/Black Pepper 1 Onion (fried)

Directions: In a medium-sized mixing bowl add ½ lb green beans blanched, ½ cup cream of mushroom soup, ¼ cup of bread crumbs, kosher salt & black pepper to taste. Put mixture in clay pot and place in IL Forno at 500°F for 8 minutes or until golden brown. Garnish with fried onions.

Cornish Game Hen stuffed with Wild Rice

Cornish Game Hen

Ingredients: Standard Cornish Hen (2 lb)
Kosher Salt/Black Pepper

Directions: Season a standard 2 lb Cornish Hen with kosher salt & black pepper. Place in an open roasting pan for 20-25 minutes at 500-550°F rotating through hot spots in the IL Forno until all juices run clear.



Wild Rice

Ingredients:

| | | |
|---|-------------------------|------------------------|
| 3 cups of Wild Rice (cooked, quality grades only not instant) | ½ Red Onion | ½ tsp Salt |
| 2 Tbsp Olive Oil | 2 Cloves Crushed Garlic | 1 Egg (lightly beaten) |
| 4 oz Celery (finely chopped) | 8 oz Chicken Broth | 1 cup Bread Crumbs |
| | | 4 oz Melted Butter |

Directions: In medium fry pan heated to 500°F in the IL Forno place olive oil, and red onion, cook in pan for 3 minutes until onion turns transparent. Add in broth, celery, garlic and butter, bread crumbs, rice, egg, and salt to taste. Fold together, taste for flavor and adjust. Check for moisture, stuffing should ball together lightly. Stuff a lightly salted cavity with stuffing.



Pork Rack, Roasted Root Vegetables, Natural Jus

Pork Rack

Ingredients: 1 Pork Rack (frenched)
Kosher Salt/Black Pepper
3 tsp Extra Virgin Olive Oil

Directions: Preheat a medium cast iron skillet in the IL Forno at 550°F. Season 1 frenched pork rack with kosher salt & black pepper. Place 3 tsp extra virgin olive oil in cast iron pan and place rack in the skillet. Allow to cook for 40 minutes on each side and pull from oven (medium).



Roasted Root Vegetables

Ingredients: 1 cup Turnips
½ cup Beets
Kosher Salt/Black Pepper
1 tsp Extra Virgin Olive Oil

Directions: Add in 1 cup turnips and ½ cup of beets with 1 tsp extra virgin olive oil. Season with kosher salt & black pepper. Cook for 25 minutes at 500°F.

Roasted Veal Tenderloin, Sweet Corn Polenta, Natural Jus

Veal Tenderloin

Ingredients: (2) 8 oz pcs of Veal Tenderloin
Kosher Salt/Black Pepper
1 tsp Extra Virgin Olive Oil

Directions: Preheat a medium cast iron, ribbed grilling skillet in the IL Forno at 550°F. Season (2) 8 oz pcs of veal tenderloin with kosher salt & black pepper. Place 1 tsp extra virgin olive oil in cast iron, ribbed pan and place veal tenderloin in the skillet. Cook for 6 minutes and turn continuing process for 10 minutes. Desired temperature is medium. Once veal tenderloins have reached desired temperature allow to rest for 3 minutes.



Sweet Corn Polenta

Ingredients: ¼ cup Polenta
2 Tbsp Sweet Corn
½ cup Milk
Kosher Salt/Black Pepper
½ cup Chicken Broth

Directions: In a medium saucepan add ¼ cup of polenta, ½ cup milk, ½ cup chicken broth & 2 Tbsp sweet corn. Place saucepan in IL Forno for 15-17 minutes at 500°F. Have the saucepan towards the front & stir continuously. Kosher salt & black pepper to taste.

Oysters Cappello, Spinach, Goat Cheese & Piquillo Pepper

Oysters

Ingredients: Spinach (chopped & blanched)
Piquillo Peppers (diced)
Goat Cheese (crumbled)
1 tsp Extra Virgin Olive Oil
Kosher Salt
Cracked Black Pepper
Oysters



Directions: In a mixing bowl add chopped blanched spinach, diced piquillo peppers and crumbled goat cheese with 1 tsp extra virgin olive oil, kosher salt & cracked black pepper. Open the oysters and cut the abductor muscle underneath. Drain liquid. Add 2 Tbsp of the mixture to the oyster covering it. Place on a sizzle pan and put in IL Forno for 8 minutes at 500°F.

Steamed Mussels with Garlic, Italian Sausage & North Coast Schrimshaw Ale

Mussels

Ingredients: 1 cup Mussels
4 tsp Citrus Butter*
½ bottle North Coast Schrimshaw Pilsner
1 tsp Extra Virgin Olive Oil
½ cup Spicy Italian Sausage
1 Bay Leaf
2 Cloves Garlic (minced)
2 tsp Parsley (chopped)

Directions: Place one cup of mussels in a preheated skillet with 4 tsp of citrus butter, 1 tsp extra virgin olive oil, ½ bottle of Pilsner, ½ cup of thinly sliced sausage, bay leaf (remove from dish after steaming), 2 tsp parsley, and minced garlic. Cover and steam for 5 minutes at 500-550°F.



*Citrus Butter

Ingredients 2 tsp each of Lemon, Orange & Lime rinds (blanched quickly and dried) 2 sticks Butter (½ lb)
2 tsp each of Lemon, Lime & Orange Juice

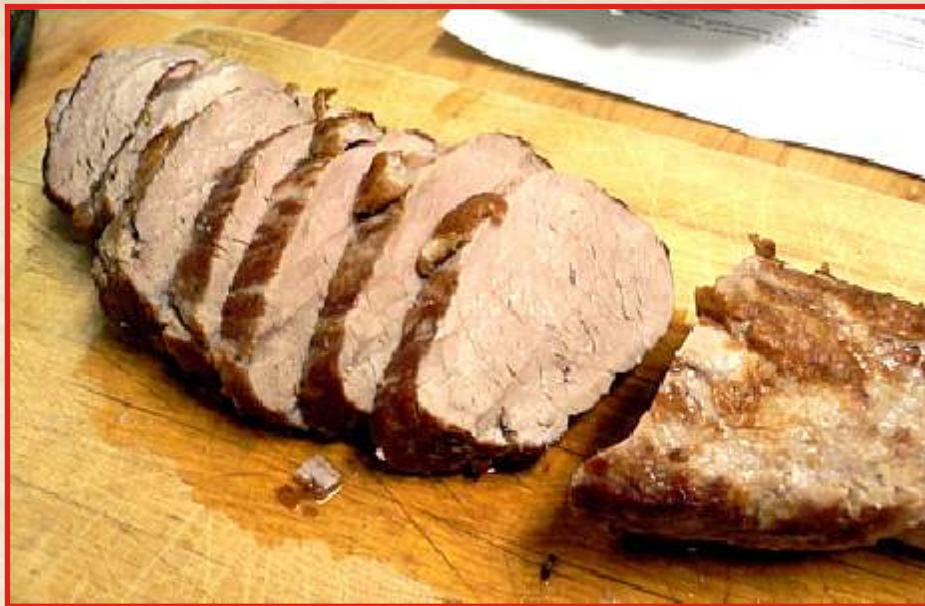
Bread

Ingredients: 1 pc French Bread 2 tsp Butter

Directions: Take 1 piece of French bread and place in skillet with 2 tsp butter. Place towards the front of IL Forno. Will crisp in 2 minutes at 500-550°F.

Directions: Whisk to soften butter, add blanched zest, then mix juices in slowly as whisking mixture. Chill. Suggestion, chill in plastic wrap lined ice cube tray, making portions to be used, use two for this recipe. Use what is needed and save the rest, great with any fish. Will last 5 days in refrigerator.

Pork Tenderloin



Pork Tenderloin

Ingredients: 1-2 lbs Pork Tenderloin (Marinated or Dry Seasoned) Extra Virgin Olive Oil

Directions: Pre-heat cast iron skillet in IL Forno at 525 to 600°F brushed with oil. Roast for 10-12 minutes turning every 2-3 minutes.

Whole Roasted Quail, Heart of Palm, Straw Mushroom & Pepper Salad



Whole Roasted Quail

Ingredients: (2) 8 oz Quails (semi-boneless)
Kosher Salt/Black Pepper.

Directions: Season (2) 8 oz quails, semi boneless, with kosher salt & black pepper. Place on preheated skillet for 6-8 minutes at 500-550°F rotating through hot spots in the IL Forno until all juices run clear.

Heart of Palm, Straw Mushrooms & Pepper Salad

Ingredients: ½ cup Heart of Palm (chopped) ½ cup Straw Mushrooms ½ cup Roasted Peppers
1 Tbsp Extra Virgin Olive Oil Kosher Salt/Black Pepper

Directions: In a medium-sized mixing bowl add ½ cup chopped heart of palm, ½ cup straw mushrooms and ½ cup roasted peppers, 1 Tbsp extra virgin olive oil, kosher salt & black pepper to taste.

Sea Bass Steak, Red Wine Vinaigrette



Sea Bass Steak

Ingredients: 8 oz Sea Bass Filet
Kosher Salt/Black Pepper

Directions: Season 8 oz portion of sea bass with kosher salt & black pepper. Place in IL Forno at 550°F in a medium preheated skillet. Sear sea bass filet for approx. 6 minutes each side or until golden on each side. Desired temperature is medium.

Red Wine Vinaigrette

Ingredients: ½ cup Red Wine Vinegar 3 Tbsp Red Wine (drinking quality, Chianti can be used)
1 ½ tsp Salt/Freshly ground pepper 2 Tbsp fresh squeezed Lemon Juice 2 tsp Honey
1 cup Olive Oil

Directions: Mix all ingredients except oil in a blender or whisk together aggressively. While mixing drizzle oil into the mixture slowly causing a slight thickening or emulsion. Dress plate with the vinaigrette and place fish in the center of the plate dust with parsley and drizzle vinaigrette lightly over fish.

Oven Seared Scallops, Roasted Peppers, Lemon Thyme Dressing

Oven Seared Scallops

Ingredients: 5 - 10 Scallops
Kosher Salt/Black Pepper

Directions: Season 5-10 scallops with kosher salt & black pepper and place in IL Forno at 550°F in a medium preheated skillet. Sear scallops in IL Forno for approximately 3 minutes each side or until golden on each side.



Roasted Peppers

Ingredients: 1 Red Pepper 1 Yellow Pepper Extra Virgin Olive Oil Kosher Salt/Black Pepper

Directions: Rub 1 red pepper & 1 yellow pepper with extra virgin olive oil, kosher salt & black pepper. Place in preheat skillet in IL Forno at 500°F and roast for 10 minutes continually turning until skins blister on all sides. Place blistered peppers in a medium size mixing bowl and cover for 10 minutes. Once finished peel skin & seeds away from peppers.

Lemon Thyme Dressing

Ingredients: 1 ½ cups Olive Oil 2 ½ Tbsp Dijon Mustard Zest of one Lemon ¾ cup Canola Oil ½ tsp Salt
½ cup White Wine 1 tsp fresh ground Pepper 2 ½ Tbsp Thyme leaves 4 Tbsp fresh Lemon Juice

Directions: Heat oils together in sauce pan with thyme to just below bubbling. Remove from heat and let set for 15 minutes. Mix in a medium bowl with a whisk or hand held mixer the following, mustard, black pepper, 1 tsp of lemon juice and the lemon zest. Begin whisking on slow drizzle ¼ cup oil then 1 tsp lemon juice until complete. Taste and cut with white wine as needed. Taste for seasoning. Before plating bring back to temp whisking continuously.



Salmon Fillets

Salmon Fillets

Ingredients: 7-8 oz Salmon Fillets
Kosher Salt/Black Pepper
Extra Virgin Olive Oil

Directions: Season salmon fillets with salt and pepper. Pre-heat anodized aluminum sizzle platter at 525-600°F. Lightly oil sizzle platter and roast in IL Forno for 3 - 6 minutes, medium to well done.



Roasted Lobster, Drawn Butter, Roasted Potato Salad

Roasted Lobster

Ingredients: (2) 10 oz Lobster Tails
Kosher Salt/Black Pepper
1 tsp Extra Virgin Olive Oil
1 Lemon

Directions: Preheat a medium cast iron skillet in the IL Forno at 550°F. Season (2) 10oz lobster tails with kosher salt & black pepper. Place a 1 tsp extra virgin olive oil in cast iron pan and place lobster tails in the skillet. Allow to cook for 8 minutes flesh side down and then turn continuing process for 4 minutes. When finished squeeze with lemon.



Drawn Butter

Ingredients: ½ lb Unsalted Butter (softened)

Directions: In a small pan on medium heat bring the butter to a boil until the milk solids sink to the bottom of the pan. Ladle out the clarified butter and keep warm until Lobster is ready

Roasted Potato Salad

Ingredients: 4 fresh leaves each of Thyme and Rosemary (chopped fine) 1 cup Fresh Basil Leaves (torn into small strips)
3 lbs of Russet Potatoes (cut into large dice with skin on) ½ cup Shallots (finely chopped)
1 tsp Salt 3Tbsp White Wine Vinegar ½ tsp Fresh Ground Pepper
2 tsp Dijon Mustard 12 tsp Olive Oil 3 Garlic Cloves (chopped)

Directions: Mix together 6 tsp oil, garlic, salt, pepper, thyme and rosemary. Toss potatoes in mix. Spread out on baking sheet and roast for 35 minutes at 400°F, watching and turning as needed. When potatoes are finished remove and put aside to cool. Take leftover drippings and pour into cup. Scrape pan for all the drippings. Add 8 tsp of olive oil. Wisk vinegar and mustard together in a small bowl. Slowly add oil and shallots. Pour over cooled potatoes, and toss, add salt and pepper to taste, and fold in the torn basil leaves. Allow flavors to mix at room temperature for about 1 hour. Plate potatoes salad in a ring and dress the center with the lobster, dust with parsley and serve.

Wood Roasted Clams, Citrus Butter, Crusty Bread

Clams

Ingredients: 1 cup Clams
4 tsp Citrus Butter*
1 tsp Extra Virgin Olive Oil
Dash of Pinot Grigio
Fresh Herbs

Directions: Place 1 cup clams in preheated skillet with 4 tsp citrus butter, 1 tsp extra virgin olive oil, dash of Pinot Grigio & fresh herbs. Cover & steam for 5 minutes at 500-550°F.



Bread

Ingredients: 1 French Bread
2 tsp Butter

Directions: Take 1 piece of French bread and place in skillet with 2 tsp butter. Place towards the front of IL Forno. Will crisp in 2 minutes at 500-550°.

*Citrus Butter

Ingredients 2 tsp each of Lemon, Orange & Lime rinds (blanch quickly & dry)
2 sticks Butter (½ lb)
2 tsp each of Lemon, Lime & Orange Juice

Directions: Whisk to soften butter, add blanched zest, then mix juices in slowly as whisking mixture. Chill. Suggestion, chill in plastic wrap lined ice cube tray, making portions to be used, use two for this recipe. Use what is needed and save the rest, great with any fish. Will last 5 days in refrigerator.

Whole Roasted Trout, Soft Goat Cheese Grits, Roasted Tomatoes

Wood Roasted Trout

Ingredients: 8 oz Trout
Kosher Salt/Black Pepper

Directions: Season 8oz. portion of trout with kosher salt & black pepper. Place on cedar plank and in IL Forno for 8 minutes at 500°F, turn from side to side for even color distribution.



Soft Goat Cheese Grits, Roasted Tomatoes

Ingredients: ¼ cup Grits
2 Tbsp Goat Cheese (Chevré)

½ cup Milk
1/3 cup Canned, Crushed Tomatoes

½ cup Chicken Broth

Directions: In a medium saucepan add ¼ cup of grits, ½ cup milk, ½ cup chicken broth & 2 Tbsp goat cheese. Place saucepan in IL Forno for 15-17 minutes at 500°F. Have the saucepan towards the front & stir continuously. Add in 1/3 cup of canned crushed tomatoes and kosher salt & black pepper to taste.



Tuna Steaks



Tuna Steaks

Ingredients: 6 - 7 oz Tuna Steak
Extra Virgin Olive Oil
Kosher Salt
Black Pepper

Directions: Pre-heat a lightly oiled black cast iron ribbed grilling skillet in IL Forno at 525-600°F. For medium rare, cook approximately 2-3 minutes - turning once. Season to taste.

New York Strip Steak

New York Strip Steak

Ingredients: 8 oz Steaks (Marinated or Dry Seasoned)
Extra Virgin Olive Oil

Directions: Pre-heat black anodized aluminum sizzle platter in IL Forno at 525-600°F. Lightly oil sizzle platter and roast steak for 3 - 4 minutes for medium and 5 - 6 minutes for well done. For rare and medium rare, turn once only.



Baked Pasta

Baked Pasta

Ingredients: Pasta
Herbs
Seasoning
Cheese
Vegetables
and/or
Pre-cooked Meat



Directions: Pre-cook pasta al dente and hold. Layer or stir with herbs, seasoning, cheese, vegetables and/or pre-cooked meat. Place in a clay baking pot. Cover and bake at 525-600°F for about 7 minutes, remove top for 2 minutes to finish.

Hanger Steak, Corn on the Cob, Blue Cheese Sauce



Hanger Steak

Ingredients: (2) 8 oz Black Angus Hanger Steak Kosher Salt/Black Pepper
1 tsp Extra Virgin Olive Oil

Directions: Preheat a medium cast iron skillet in the IL Forno at 550°F. Season (2) 8oz pcs of Black Angus hanger steak with kosher salt & black pepper. Place a 1 tsp extra virgin olive oil in cast iron pan and place steak in the skillet. Cook for 6 minutes and turn continuing process for 10 minutes. Desired temperature is medium. Once hanger steaks have reached desired temperature allow to rest for 3 minutes.

Corn on the Cob

Ingredients: 6 ears Sweet Corn 4 Tbsp Butter
1 Tbsp Extra Virgin Olive Oil Kosher Salt/Black Pepper

Directions: Preheat a cast iron skillet in the IL Forno at 500°F. Place 6 ears of sweet corn husk on in the preheated skillet. Throw 4 Tbsp butter and 1 Tbsp of extra virgin olive oil in the skillet. Cook for approx 6 minutes or until corn is tender. Season with kosher salt & black pepper to taste.

Blue Cheese Sauce

Ingredients: 8 oz good Blue Cheese 3 Crushed Cloves Garlic 2 Tbsp good White Wine (drinking quality)
dash Red Pepper ½ cup Water

Directions: In a medium skillet combine cheese, garlic, wine, and red pepper melt over low heat. Frequently stir till cheese melts. Remove from oven and keep warm. Cook steaks as listed above then remove steaks from skillet and keep warm. Add water to skillet and bring to a boil stirring constantly to loosen browned bits. Boil for 1 minute and then pour over blue cheese mixture and stir lightly. Dress the plate or the steak with the sauce.

Pork Tenderloin, Baked Macaroni & Cheese



Pork Tenderloin

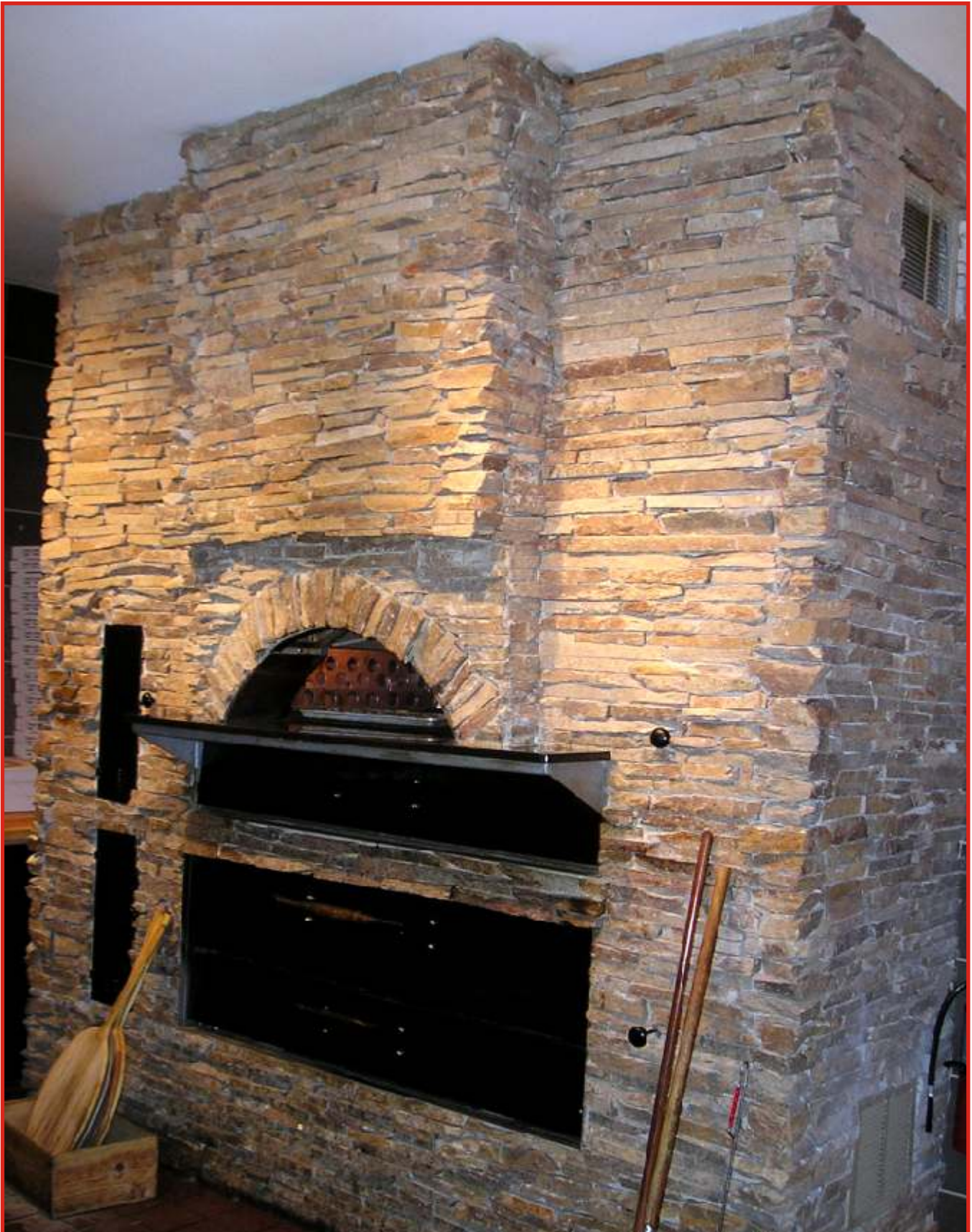
Ingredients: (2) 8 oz Kurobuta Pork Tenderloin Kosher Salt/Black Pepper 2 tsp Extra Virgin Olive Oil

Directions: Preheat a medium cast iron skillet in the IL Forno at 550°F. Season (2) 8oz pcs of Kurobuta pork tenderloin with kosher salt & black pepper. Place 1 tsp extra virgin olive oil in cast Iron pan and place in the skillet. Cook for 6 minutes and then turn continuing process for 10 minutes. Desired temperature is medium. Once pork tenderloins have reached desired temperature allow to rest for 3 minutes.

Macaroni & Cheese

Ingredients: 5 Tbsp Unsalted Butter 4 cups (1 pound) Elbow Macaroni 4 cups Milk 1 Tbsp Brown Mustard
4 Cloves Garlic 2 Tbsp All-Purpose Flour ½ cup Grated Parmesan
2 cups Grated Cheddar (plus 1 cup in big chunks) Kosher Salt/ Freshly Ground Black Pepper

Directions: Cook the macaroni in a large pot of boiling salted water until done, about 5 to 7 minutes. Drain and toss it with 2 tablespoons butter; set aside. Preheat the oven to 350°F. Coat a large baking dish with 1 Tbsp butter and set it aside. Put the milk into a saucepan and add the garlic and mustard. Warm over medium low heat until the milk starts to steam, about 10 minutes. Remove from the heat and let the flavors infuse while you make the roux. In a large pot over medium heat add 2 Tbsp butter and the flour. Cook, stirring, for about 2 to 3 minutes; don't let the roux color. Strain the infused milk onto the roux, whisking constantly to avoid lumps. Cook, stirring often, for about 5 minutes until the sauce is thick. Remove from the heat and add ½ the grated cheddar and ½ the parmesan; stir until it is melted and smooth. Taste and adjust seasoning with salt and pepper. Pour this over the macaroni, add the chunks of cheddar, and mix until well blended; put this into the prepared baking dish. Sprinkle the remaining cheddar and parmesan cheeses evenly over the top. Bake until the top is golden and crusty, about 25 to 30 minutes.



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